

INFORMATION LETTER

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NATIONAL CANNERS ASSOCIATION

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Senate Opens Debate on Reciprocal Trade Agreements

The Senate on September 7 opened debate on H. R. 1211, re-enacting and extending the authority of the President to negotiate and enter into reciprocal trade agreements with other nations.

Debate is expected to continue through next week, the chief issue being the "peril point" provision enacted by the 80th Congress. This restriction requires a public report by the President whenever U. S. tariffs are cut below a point found by the Tariff Commission to cause or threaten serious injury to domestic producers.

Enactment of some form of extension of the Reciprocal Trade Agreements Act is sought by the Administration so that it can sign trade agreements negotiated a month ago at Annecy, France. Because the new tariff rates remain administratively secret until agreements are signed, it is not known whether State Department negotiators adhered to Tariff Commission "peril points."

Under the trade agreements program, one country negotiates bilaterally with the country which is "principal supplier" of a given com-

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Many Thousands of Copies of N.C.A. School Lunch Recipe Book Are in Hands of Local Supervisors as 1949-50 Program Begins

With the start of the 1949-50 school year, \$64,625,000 has been apportioned to the states and territories for the school lunch program.

This allocation was made recently by the U. S. Department of Agriculture out of the \$83,500,000 appropriated by Congress for this year's program, and is \$5.75 millions more than was distributed last year when appropriations totaled \$75,000,000.

The funds allocated to the states are used to reimburse participating schools for a part of local purchases of food, which are by far the greatest part of the program. The law requires that Federal funds accepted must be matched equally by funds from sources within the states, except when the state's per capita income is lower than the average for the United States.

In the hands of school lunch supervisors, who plan menus for city schools, are thousands of copies of *School Lunch Recipes Using Canned Foods—*

Production and Acreage Of Processing Vegetables

The Bureau of Agricultural Economics reported late yesterday on indicated production of seven vegetable crops for processing as of September 1.

BAE's estimate of 138,300 tons of beets for 1949 exceeds the 79,700 tons estimated on September 1 last year and the actual production of 96,900 tons. Green lima bean production was estimated at 72,590 tons, as compared with the 61,810 tons forecast at the same time last year and a harvest of 68,780 tons. Production of Georgia pimientos was indicated at 23,100 tons, as compared with the September 1 estimate last year of 16,720 tons and actual production of 17,880 tons.

Estimated tonnage and yield of other processing crops on September 1 were estimated by BAE as follows:

Crop	Tonnage	Yield
Tomatoes	2,373,500	6.65
Sweet corn	1,239,000	2.76
Snap beans	216,320	1.93
Cabbage for kraut	79,250	5.34

Production indications for these four processing vegetables as of August 1 were reported in the INFORMATION LETTER of August 13, page 279. Details of yesterday's report will be published next week.

Action on Wage-Hour Bill Delayed by House Recess

With the Senate and House having approved different amendments to the Fair Labor Standards Act, further wage-hour action will await the resumption of regular work sessions by the House on September 21.

The Senate having acted last, the next move is up to the House. However, Representatives remaining in Washington to conduct the required twice-a-week sessions are without authority to appoint conferees.

While House action on the wage-hour bill will be delayed at least until September 21, it may be delayed further by informal considerations, first, by the Administration's decision on whether or not to accept the Senate bill, and second, by the selection and appointment of House conferees.

Should Administration leaders decide to accept the wage-hour bill as it was passed by the Senate, it could be called up in the House at any time, passed and sent to the President for approval. If not, Senate and House conferees will have to compromise the two measures.

Chairman Lesinski of the House Labor Committee, who by custom would select the conferees to be appointed by the Speaker, is reported to be out of the city. Thus, it is unlikely that conferees will hold any informal meetings during the House recess.

Senate conferees are Senators Thomas (Utah), Murray (Mont.),

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Florida Disaster Loan Area

Certain parts of Florida have been designated by the U. S. Department of Agriculture as an area where disaster loans can be made by the Farmers Home Administration to eligible farmers. Loans will be made primarily to "replace" damage to citrus groves in the area, USDA announced.

The designated area includes all counties east and south of the Suwannee River except Collier, Dade and Monroe. Applications for assistance may be filed at local FHA offices in the approved areas.

25-50 Servings, which was issued by the N.C.A. Home Economics Division last June.

Because most purchases of food for the school lunch program are made locally, in retail stores, there is no way of knowing the volume of canned foods consumed in the program. However, the N.C.A.'s new school lunch recipe book was prepared to meet a demand which in the two months since its issuance has taken 28,500 copies.

The recipe booklet had unusually prompt acceptance. Requests from 40

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FREIGHT DAMAGE

Suggestions for Carloading To Prevent Freight Damage

Suggestions on carloading so as to prevent freight damage to canned foods, as contained in a recent bulletin of the Cannery League of California which has the unofficial endorsement of the Association of American Railroads as an "excellent circular," are reproduced in part for the use of all canners.

Publication of the bulletin was suggested by A. L. Green, special representative of the AAR's operations and maintenance department, "in view of the great amount of damage to carload shipments of canned foods." The bulletin itself points out that "the appearance of the can and the label have a great deal to do with the acceptance of canned foods."

The suggestions for carloading were prepared for the Cannery League by its Traffic Committee, and are reproduced as follows:

1. *Selection and Preparation of Car.* Use sound clean cars, free from leaks, with even floors, ends, side walls and tight doors and free from protruding nails or other projections. Cars with acid or other stains will damage or contaminate lading. A nail finder should be used. Door posts or nailing strips which protrude beyond the lining of the car should be padded. Cars must be free from acid or other stains liable to damage or contaminate lading.

When refrigerator cars are used for commodities requiring protective service, screens in car when not flush with bunker walls must be covered. Floor racks must be covered, also their handles when not counter-sunk.

Refrigerator cars of recent construction have beveled slats in floor racks close together. Only where these slats might crease or crush bottoms of containers need racks be covered.

Automobile cars should not be used, especially for cartons containing canned goods.

Carloading Recommendations

2. *Floors.* (a) Box cars—Unless the car floor is in perfect condition, it should be covered with fibreboard, old carton material, or heavy paper.

(b) Refrigerator cars—Where refrigerator cars are used, the floor racks also should be covered. When racks appear loose, they should be wedged.

3. *Doorway protection.* (a) Box cars—Before the car is loaded, band strapping, preferably steel, should be used in all except refrigerator cars. Bands

should at least protect the bottom and top layers, plus any additional bands in between which are considered necessary. Cases at doorway should be protected with second-hand fibreboard, or old carton material.

(b) Refrigerator cars—No doorway protection necessary.

4. *Loading plan.* Plan the load as to number and size of cases and height of complete load. In placing cases in the car, follow the bonded block method. Where there is a combination of tin and glass, the glass should be piled on top of the tin with a final layer of tin to keep the lighter cases of glass from riding loosely on top. Furthermore, the tin goods should be loaded in the ends of the car and the glass goods in the center. Dividers should be used between different sizes in the car to separate one size from another. Fibreboard dividers are preferable. Never load cases on their sides or ends. The most important thing to remember in car loading is to get a tight loading from end to end of the car.

5. *Size of cars.* Where it is necessary to load cars exceeding 80,000 or 85,000 pounds, it is suggested that 50 ft. cars be used, in order to get greater floor capacity and keep down the height of the load.

Assistance from Railroads

While it is realized that much of the condition complained of is due to rough handling by the railroads, nevertheless, careful loading of the car helps to minimize the damage. We are informed that the total amount of damage claims paid by the railroads last year amounted to \$135,000,000, of which \$7,000,000 was food products in cans and packages not frozen. The local railroad representative is always willing to aid canners in solving individual problems. This assistance is offered not for the purpose of censoring a canner's method of carloading, but to give practical and helpful advice. The Freight Claim Prevention Bureaus set up by the local carriers were organized for that particular purpose.

(Another article on freight damage prevention was published in the INFORMATION LETTER of February 5, page 112.)

MEETINGS

Georgia Canners Association

The Georgia Canners Association will hold its annual meeting December 8-9 at the DeSoto Hotel, Savannah, according to an announcement by R. A. Burns, secretary.

Forthcoming Meetings

- September 29-October 1—Texas Canners Association, Annual Convention, Plaza Hotel, San Antonio.
- October 3-4—United States Wholesale Grocers Association, Midyear Meeting, Grove Park Inn, Asheville, N. C.
- October 4-6—Fourth Annual Industrial Packaging and Materials Handling Exposition, Convention Hall, Detroit.
- October 12-16—National Association of Food Chains, Annual Meeting, Hotel Mayflower and Statler, Washington, D. C.
- October 20-22—Florida Canners Association, 18th Annual Meeting, Sheraton Plaza Hotel, Daytona Beach, Fla.
- November 4—Ozark Canners Association, Fall Meeting, Colonial Hotel, Springfield, Mo.
- November 7-9—Wisconsin Canners Association, 45th Annual Convention, Schroeder Hotel, Milwaukee, Wis.
- November 14-16—Illinois Canners Association, Fall Meeting, Bismarck Hotel, Chicago.
- November 14-16—Grocery Manufacturers of America, Inc., 41st Annual Meeting, Waldorf-Astoria, New York.
- November 21-22—Pennsylvania Canners Association, 35th Annual Convention, Penn-Harris Hotel, Harrisburg.
- November 28-29—Michigan Canners Association, Fall Meeting, Panslind Hotel, Grand Rapids, Mich.
- December 1-2—Tri-State Packers Association, 45th Annual Meeting, Mayflower Hotel, Washington, D. C.
- December 1-2—Indiana Canners Association, Fall Convention, Claypool Hotel, Indianapolis.
- December 8-9—Association of New York State Canners, Inc., Annual Convention, Hotel Statler, Buffalo.
- December 8-9—Georgia Canners Association, Annual Meeting, DeSoto Hotel, Savannah.
- December 13-14—Ohio Canners Association, Annual Convention, Deshler-Wallich Hotel, Columbus.
- January 22-31—Annual Conventions of National Canners Association, National Food Brokers Association, and Canning Machinery & Supplies Association, Atlantic City, N. J.
- January 23-24—Canadian Food Processors Association, Annual Convention, Ritz-Carlton Hotel, Montreal.
- January 28-31—National-American Wholesale Grocers Association, Annual Convention, The Ambassador, Atlantic City, N. J.
- March 9-10—Canners League of California, Fruit and Vegetable Sample Cuttings, Fairmont Hotel, San Francisco, Calif.
- March 15-17—Northwest Canners Association, Annual Meeting, Multnomah Hotel, Portland, Ore.
- March 23-24—Canners League of California, Annual Convention, Biltmore Hotel, Santa Barbara, Calif.

Reciprocal Trade Agreements

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modity, and, following an exchange of concessions for one commodity against another, each country lowers its tariff rate on the commodity in which the "principal supplier" is interested. The lower tariff then applies to all imports of that commodity, regardless of the country of origin.

Canned anchovies were among the commodities on which U. S. tariffs were to be negotiated at Ancey.

RESEARCH

Experiment Station Report Stresses Marketing Research

Increased activity in marketing research at the state agricultural experiment stations and in cooperative regional projects carried on by groups of stations and departmental research agencies are reported in the 1948 Report on the Agricultural Experiment Stations, released this week by the U. S. Department of Agriculture.

"The Research and Marketing Act of 1946 has given great impetus to research in the field of marketing," the report states.

Marketing research reported includes studies on routing of milk trucks, grain elevator operating efficiency, poultry marketing, shipping and packaging of grapefruit, consumption of sweetpotatoes, factors affecting farm prices of fruits and vegetables, apple marketing, market facilities for farm produce, livestock marketing, and cooperatives.

Considerable progress is reported in soil research with the use of radioactive isotopes, in fertilizer studies, and in improving field and orchard crops. The stations' research also uncovered much new information in the various fields of livestock, poultry, field crops, cotton, fruit and vegetable production, animal and plant disease control, animal and human nutrition, and in the agricultural engineering field.

Bakers' Fruit Preferences

Bakers' preferences as to the various types and kinds of fruits used in baking pies, tarts, and other baked goods will be sought in a survey to be made by the Bureau of Agricultural Economics, USDA.

Wholesale and retail bakers in Chicago will be visited in the next few weeks and asked to cooperate with the Department by furnishing information on the kind of fruits—including apples, peaches, blueberries, apricots, and cherries—now being used in baking. Bakers also will be asked their experiences in the use of different packs of fruit, such as canned, frozen, dried, or fresh fruit. This survey is part of a larger study financed under the Research and Marketing Act and dealing with the economics of new and improved uses of agricultural commodities.

The Bureau of Agricultural and Industrial Chemistry, in carrying out

the objectives of the Research and Marketing Act, is conducting research in new fruit products suitable for baking use, particularly in pies. Information is needed as to the qualities and properties in fruits which bakers think are important so that these qualities and properties may be incorporated in the new products. The "use-pattern" survey which BAE is about to make is expected to assist in the development of these new products.

Invitations for Bids

Quartermaster Purchasing Office—111 East 16th Street, New York 3, N. Y.; 1819 West Pershing Road, Chicago 9, Ill.; Oakland Army Base, Oakland 14, Calif. (Western Branch).

Veterans Administration—Procurement Division, Veterans Administration Building, Washington 25, D. C.

The Walsh-Healey Public Contracts Act will apply to all operations performed after the date of notice of award if the total value of a contract is \$10,000 or over.

The QMC has invited sealed bids to furnish the following:

GREEN (STUFFED) OLIVES (Choice)—3,000 gallon jars, f.o.b. origin. Bids due at Chicago under Bid No. QM-11-183-50-156 by Sept. 12.

WONCESTERSHIRE SAUCE—1,500 dozen 8-oz. or 1,334 dozen 6-oz. bottles. Bids due at Chicago under Bid No. QM-11-183-50-158 by Sept. 12.

FRUITS AND VEGETABLES—14,448 6-oz. cans of tomato paste (Fancy), 3,000 No. 2 cans of Brussels sprouts, 3,934 8-oz. jars of Maranchino cherries, 3,934 8-oz. cans of mushroom buttons (Fancy), and 3,000 14-oz. cans of whole pimientos. Bids due at New York under Bid No. QM-30-280-50-129 by Sept. 12.

LIMA BEANS (Standard)—6,500 dozen No. 10 and 940 dozen No. 2 cans, f.o.b. origin. Bids due at Chicago under Bid No. QM-11-183-50-130 by Sept. 20.

TOMATO JUICE (Fancy)—282,581 dozen 46-oz. cans, f.o.b. destination. Bids due at Chicago under Bid No. QM-11-183-50-133 by Sept. 21.

GREEN PEAS (Fancy)—4,397 dozen No. 10 cans, f.o.b. origin. Bids due at Chicago under Bid No. QM-11-183-50-138 by Sept. 22.

GREEN PEAS (Fancy)—25,365 dozen No. 2 and 133,332 dozen No. 2 cans, f.o.b. destination. Bids due at Chicago under Bid No. QM-11-183-50-141 by Sept. 22.

GREEN PEAS (Fancy)—7,500 dozen No. 10 or 40,954 dozen No. 2 cans, f.o.b. origin. Bids due at Chicago under Bid No. QM-11-183-50-143 by Sept. 22.

TOMATOES (Extra Standard)—10,000 dozen No. 10 and 3,512 dozen No. 2 cans, f.o.b. origin. Bids due at Chicago under Bid No. QM-11-183-50-140 by Sept. 27.

FRUIT JAMS—3,322 dozen No. 2 cans each of peach, grape, and plum (Damson) jams, f.o.b. origin. Bids due at New York under Bid No. QM-30-280-50-134 by Sept. 27.

The Veterans Administration has invited sealed bids to furnish the following:

MUSHROOM (pieces and stems)—2,200 dozen Jumbo cans, 307 x 510, f.o.b. destination. Bids due under Invitation No. 49-S by Sept. 16.

SWEET CORN (Extra Standard)—1,500 dozen No. 10 cans of cream-style white, 8,250 dozen No. 10 cans of cream-style golden, 5,500 dozen No. 10 cans of whole kernel white, all f.o.b. origin. Bids due under Invitation No. 52-S by Sept. 27.

TOMATO PRODUCTS—13,500 dozen No. 10 cans of tomatoes (Extra Standard), 12,500 dozen No. 10 cans of tomato juice (Fancy), and 7,000 dozen No. 10 cans of tomato puree (Fancy), all f.o.b. origin. Bids due under Invitation No. 53-S by Sept. 28.

PERSONNEL

Martha Gazella Joins Staff Of Home Economics Division

Miss Martha Gazella joined the staff of the N.C.A. Home Economics Division September 1 and has assumed her duties in the Service Kitchen at Association headquarters in Washington.

Miss Gazella is well qualified for the position of Recipe and Menu Service Home Economist. She graduated with honors from the School of Home Economics, Marywood College, Scranton, Pa., with a degree in Dietetics and Food and Nutrition. Following graduation in 1945 she spent a year as a dietitian interne at Mt. Sinai Hospital in Philadelphia. Miss Gazella then was employed as dietitian at Doctor's Hospital, Washington, D. C., where she remained until coming to the Association.

In addition to her technical training, Miss Gazella has an interest in foods and a capability in handling them that is particularly useful in test kitchen work.

The position of Recipe and Menu Service Home Economist had remained vacant since April, when Margaret Butler left the Association to be married. In the interim it was necessary for the Division to employ Mrs. Jean Guthrie Du Mont, a Washington home economics consultant, for special work.

Mrs. Galliher Convalescing

Mrs. Anna F. Galliher, Assistant Director of the Association's Raw Products Bureau, who was seriously injured in an automobile accident in California in early July, has been moved east and now is learning to walk again.

She is staying at the home of her son, H. P. Galliher, Jr., Woodbridge, R. F. D. #7, New Haven 15, Conn.

R. G. Richmond Appointed

Roy G. Richmond, USDA biologist, was appointed leader of the Bureau of Entomology and Plant Quarantine's Division of Domestic Plant Quarantine on September 6, it was announced by Dr. P. N. Annand, chief of the Bureau. Mr. Richmond succeeds the late B. M. Gaddis. Mr. Richmond served as Mr. Gaddis' first assistant.

STATISTICS

BAE Estimates Production Of Canned Fruits and Juices

The 1949-50 domestic pack of commercially-canned fruits is expected by the Bureau of Agricultural Economics to equal the 1948-49 pack of approximately 57 million cases of 24/2½'s and may even exceed it, according to a BAE report issued September 7.

Increases in pack seem probable for apples, applesauce and pears, BAE said. On the other hand, the packs of apricots and sour cherries may be smaller. Large packs of peaches and fruit cocktail are expected again this year.

BAE tentatively estimates the 1948-49 domestic pack of canned citrus juices, now largely completed, at 1.54 billion pounds (single-strength basis), or the equivalent of about 52 million cases of 24/2's. This quantity is 28 percent smaller than the 1947-48 pack of 2.14 billion pounds.

The 1949-50 pack of canned deciduous fruit juices probably will moderately exceed the 1948-49 pack of 400 million pounds, BAE reported. In addition, it said, there again will be large shipments of canned pineapple juice from Hawaii.

School Lunch Program

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states were received by the Home Economics Division in less than a month after the initial mailing to school lunch supervisors.

School Lunch Recipes Using Canned Foods—25-50 Servings was used during the summer months in workshops where short training courses were given for school lunch supervisors, managers and cooks. Letters commenting on the usefulness of the book have been gratifying. Typical of these remarks is the following excerpt from a state school lunch supervisor's letter:

"The home economists in our office commented very highly on the merits of your publication *School Lunch Recipes Using Canned Foods*. . . We would greatly appreciate receiving 300 copies of the booklet for distribution to the individual schools."

The Department of Agriculture estimated recently that 6.9 million children between the ages of 5 and 17, in 48,000 schools, participated in the school lunch program last year, and consumed foods costing approximately \$2,000,000.

The apportionment of funds to the states is based on a formula which takes into account the number of children of school age and the per capita income of each state.

The portion of the Congressional appropriation not allocated to the states and territories, aside from the funds needed for administrative expenses, is available to USDA for Federal aid in the purchase and distribution of specific foods intended to contribute to the diet essential nutrients often lacking in average meals. For 1949-50, \$17,250,000 has been earmarked for purchases of this type.

Foods of special nutritive value purchased by USDA and distributed to schools in 1948-49 included concentrated orange juice and tomato products. Bids for the supply of quantities of tomato paste for this year's program were invited on August 23.

M. P. Driggs of the Production and Marketing Administration, who administers the Federal phase of the program, determines what foods are to be procured, chief consideration being given to which foods will make the best contribution to children's health. Some canned fruits, not including citrus, may be purchased this year by PMA, he told the N.C.A. recently. Quantities of canned peaches already have been purchased.

After the foods to be procured are decided on, they are purchased by the office headed by Charles Kunkel, assistant director of the Fruit and Vegetable Branch, PMA, who coordinates purchase operations for PMA.

Wage-Hour

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Pepper (Fla.), Taft (Ohio) and Aiken (Vt.).

The Senate-approved version of H. R. 5856 would raise the minimum wage to 75 cents an hour but leave all exemptions applicable to the canning industry unchanged from the present law.

The House-approved version of the bill also would set the minimum wage at 75 cents and would retain existing exemptions from overtime for canners of fruits and vegetables. However, the House bill contains the Bates amendment intended to require fish processors to pay overtime for hours worked in excess of 12 a day or 56 a week except during a 14 weeks' exempt period.

Senator Pepper, who was in charge of the wage-hour bill on the Senate floor, has announced that he intends to attempt to eliminate the Bates amendment in conference.

The Senate-approved bill provides that it shall become effective 120 days after the President signs the measure into law, and the House measure allows only 60 days.

The House recess also is delaying the appointment of conferees on the food and drug export bill, H.R. 562, and is holding up action on the delivered pricing measure, S. 1008, on which conferees already have been appointed.

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